

HOLIDAY PACKAGES

Conference and Event Services

All menus include: venue rental, standard A/V (including podium and microphone), table linens, linen napkins, custom floor plan setup and guest parking. Limited decor options may be available, please connect with your co-ordinator.

Holiday lunch buffet

\$45/per person | Minimum 30 guests

Festive sandwich platter

Turkey breast with cranberry aioli, Tuscan chicken breast with asiago, tandoori roast beef and brie with roasted red peppers.

Includes house salad, pickles and cookie platter, along with coffee, tea and water.

Traditional hot buffet

\$65/per person | Minimum 40 guests

Appetizer

Garden salad served with dinner rolls and butter.

Main

Choice of roast turkey or

maple glazed ham, served with potatoes and seasonal vegetables.

Dessert

Chef choice pie.

Coffee, tea station and water service on tables.

Add-ons:

Wine service. \$8/per person

Assorted pop. \$3.75/per person

For additional spirited add-ons, such as reception, alcoholic and non-alcoholic bar services, please contact us for more details.



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Winter harvest buffet feast

\$90/per person | Minimum 40 guests

Premium breadbasket

Focaccia, brioche, fresh classic dinner roll, harvest seeded roll, and long bread sticks with butter balls (upgrade: olive oil and balsamic bread dipper/bottles of olive oil and balsamic reduction set on tables).

Passed appetizers (choice of two)

Cranberry brie baked phyllo pastry bites.

Warm spiced meatball.

Roasted vegetable medley skewer.

Starter (choice of one)

Minestrone soup or

butternut squash soup.

Fresh green harvest salad.

Classic Caesar salad with shaved parmesan and croutons.

Main

Lemon roasted chicken, sage butter roasted potatoes, seasonal roasted vegetable medley.

Vegetarian option: pesto tortellini with roasted vegetables and goat cheese.

Dessert (choice of one)

Gingerbread buttercream cupcakes.

Chef choice pie.

Coffee, tea station and table water service.

Add-ons

Wine service.

\$8/per person

Assorted pop.

\$3.75/per person

The Lake Cuomo – Mocktail (10oz)

Blood orange, soda, fresh lime juice, rosemary spring, sugar rim.

\$5

The Amalfi Coast – Mocktail (10oz)

Muddled strawberries, lemon sparkling water, simple syrup, lime juice, fresh basil leaves.

\$6

Minimum order of 25.